

**VESSEL SANITATION INSPECTION REPORT  
CORRECTIVE ACTION REPORT**

NAME OF VESSEL

**VISION OF THE SEAS**

DATE OF INSPECTION

**SUNDAY, JANUARY 20, 2002**

PORT OF INSPECTION

**MIAMI, FLORIDA**

SCORE     **92**

NO	REF NO	RESULTS AND RECOMMENDATIONS
1	21	<p><b>THE SPACE OF THE VITALITY JUICE MACHINE WAS NOT EASILY CLEANABLE.</b></p> <p>Corrective Action  Vitality technician boarded and repaired the machine the same day. The machine was cleaned to standard and is fully functional. The Inspector made us aware of new more sanitary machines available on the market from Vitality.</p>
2	27	<p><b>THE INTERIOR SPACE OF THE VITALITY WAS SOILED WITH JUICE RESIDUE</b></p> <p>Corrective Action  The machine was out of order that day, although no specific sign stated this. The Vitality technician boarded and repaired the machine the same day. The machine was cleaned to standard and is fully functional.</p>
3	*	<p><b>ONE OF THE OVEN LIGHTS WAS NOT WORKING</b></p> <p>Corrective Action  This has since been rectified, and a new bulb was installed.</p>
4	33	<p><b>THERE WAS A LOOSE PROFILE STRIP LOCATED IN THE CORNER OF THE COOLER</b></p> <p>Corrective Action  The bend in the profile strip has been straightened and sealed/repaired.</p>
5	33	<p><b>SOME OF THE PLASTIC STOPPERS WERE MISSING FROM THE DOORFRAME. AN INVERTED NIPPLE WAS ALSO NEEDED FOR THE DOORFRAME.</b></p> <p>Corrective Action  There are no plastic stoppers presently onboard but these have been already ordered. The inverted nipples in the doorframes will be a major project, as all doors in food production areas will require such modification. Also, doorframes in staterooms and public areas do not have inverted nipples.</p>
6	21	<p><b>LOOSE SEALANT WAS NOTED ON THE OUTER RIM OF THE SOUP KETTLES</b></p> <p>Corrective Action  Loose sealant has been removed and new food grade sealant added. One of the kettles was under repair and has now been fixed.</p>
7	26	<p><b>SEVERAL PREVIOUSLY CLEANED PLATES WERE NOTED TO BE SOILED WITH FOOD RESIDUE. THERE WERE ALSO SEVERAL CHIPPED PLATES NOTED IN THE BARS AND DISHWASH AREA.</b></p> <p>Corrective Action  All chipped plates have been removed. Appropriate training was given to galley dish wash staff in correct ware washing, checking of crockery including waiter checks, and correct stacking of crockery. This will continue and will be supervised.</p>
8	24	<p><b>IT WAS OBSERVED THAT POT WASHING STAFF WAS NOT ALLOWING THE</b></p>

		<p><b>CLEANED ITEMS TO BE IMMERSED IN THE FINAL RINSE WATER FOR AT LEAST 30 SECONDS.</b></p> <p>Corrective Action The pot washing staff is aware of the procedures and this has since been re-addressed with further training. All other areas were checked for correct pot wash procedures directly after the inspection and this case was solitary, yet noted as a 3-point deduction.</p>
<b>9</b>	<b>08</b>	<p><b>THE INTERNATINOAL SHORE CONNECTIONS TO THE SHIP'S FIRE MAIN SYSTEM WERE NOT EQUIPPED WITH REDUCED PRESSURE ASSEMBLY BACKFLOW PREVENTERS.</b></p> <p>Corrective Action The back flow preventer has been on order since October 21, 2001, under PO# 17005384-VI2. Main Office has been informed.</p>
<b>10</b>	<b>22</b>	<p><b>THE TEMPERATURE GAUGES ON THE CONVEYOR WAREWASHER WERE COMPLETELY NON OPERATIONAL.</b></p> <p>Corrective Action New digital temperature gauges has been installed on the washing machine. One of the Inspectors was made aware of that. Therefore, this should not have been a finding.</p>
<b>11</b>	<b>16</b>	<p><b>THE WALK-IN REFRIGERATOR HAD CUT HONEYDEW AND CANTALOUPE MELON PREPARED ON 01/18/2002 WITH TEMPERATURE READINGS OF 48 °F AND 49 °F RESPECTIVELY. THE AMBIENT AIR THERMOMETER INSIDE THE UNIT HAD A TEMPERATURE READING OF 40 °F.</b></p> <p>Corrective Action Windjammer café is controlled with time, not temperature. Unfortunately, the label identifying the date was not removed, subsequently, showing wrong production date. Training has been given since, and supervision has been enforced.</p>